

ABSTRACT

A method for enhancing the taste of a beer with a mineral additive. The mineral additive comprises soluble compounds of the following minerals to the following ranges of final concentrations of the respective element in the finished beer, to enhance taste characteristics of the diluted beer when compared to a dilution solely with water. Group A minerals: calcium from 5.9mg/L to 236mg/L, and magnesium from 1.3 to 52mg/L. Group B minerals: phosphorus from 3.0 to 360mg/L, potassium from 12mg/L to 480mg/L, silicon at 0.075mg/L to 30mg/L, sodium at 0.8 mg/L to 32mg/L and chlorine at 0.9mg/L to 36mg/L. Group C minerals: boron from 0 to 76 $\mu\text{g/L}$, chromium from 0 to 0.4 $\mu\text{g/L}$, cobalt from 0 to 0.4 $\mu\text{g/L}$, copper from 0 to 17.2 $\mu\text{g/L}$, iodine from 0 to 5.2 $\mu\text{g/L}$, lithium from 0 to 1.6 $\mu\text{g/L}$, manganese from 0 to 1.6 $\mu\text{g/L}$, molybdenum from 0 to 2.0 $\mu\text{g/L}$, nickel from 0 to 2.0 $\mu\text{g/L}$, selenium from 0 to 136 $\mu\text{g/L}$, tin from 0 to 01.6 $\mu\text{g/L}$, vanadium from 0 to 0.12 $\mu\text{g/L}$ and zinc from 0 to 104 $\mu\text{g/L}$. Group D minerals: iron 0 to 20 $\mu\text{g/L}$.